

EGG

Bacon

MUFFIN  
CUPS



### Ingredients

- 2 sheet frozen puff pastry (17.3 ounce box), thawed and chilled
- 13 large eggs
- 2 strips thick-cut bacon, roughly chopped
- 4 tablespoons grated parmesan cheese
- salt greek yogurt
- 1 tablespoon water

### Preparation

1. Preheat oven to 400 degrees F.
2. Unfold the puff pastry sheet and cut sheet in 6 equal pieces. Gently stretch each piece into a 5x5 inch square.
3. Place each piece of pastry in a greased muffin cup leaving a 1/2 overhang at the top.
4. Sprinkle one teaspoon of the parmesan in the pastry lined cups, crack an egg into each cup, top with bacon, 1 teaspoon parmesan cheese, and a pinch of salt.
5. Whisk together the remaining egg and water and lightly brush pastry edges with egg wash.
6. Bake for 20 minutes, remove from oven and immediately move to a wire rack. Let cool 5 minutes and then serve.

